DOCUMENT RESUME

ED 413 574 CS 012 963

AUTHOR	Peterson, Chris
TITLE	Extra Cheese, Please! Mozzarella's Journey from Cow to Pizza [and] Teaching Guide.
ISBN	ISBN-1-56397-177-1
PUB DATE	1994-00-00
NOTE	44p.; Separate "Teaching Guide" is by the author, "with Elizabeth Wolanyk and Sally Craven."
AVAILABLE FROM	Boyds Mills Press, 815 Church Street, Honesdale, PA 18431 ($15.95).
PUB TYPE	Books (010) -- Guides - Classroom - Learner (051)
EDRS PRICE	MF01/PC02 Plus Postage.
DESCRIPTORS	*Agriculture; Childrens Literature; Class Activities; *Content Area Reading; Cooking Instruction; Early Childhood Education; Mathematics Instruction; Nutrition; Photographs; Picture Books; Science Instruction; Teaching Guides
IDENTIFIERS	*Cheesemaking; Health Communication; *Information Books

ABSTRACT

This book traces Annabelle the dairy cow's milk from the farm to the top of a Friday night pizza. The book relates that when Annabelle gives birth to her calf she also begins to produce milk; the milk is then processed into cheese, and from the cheese, pizza is made (recipe included). The book features color photographs of the entire process which give young students a view of modern agriculture. The teaching guide which accompanies the book offers many suggestions for its classroom use, from ideas about sharing the book, to ideas for discussion prompters and writing, to ideas in the content areas of social studies, math and science, and health and nutrition. Also included in the guide for the book are suggested culminating activities and assessment activities. A glossary and a source list for further reading conclude the book. (NKA)

****
* Reproductions supplied by EDRS are the best that can be made *
* from the original document. *
****

Extra Cheese, Please!

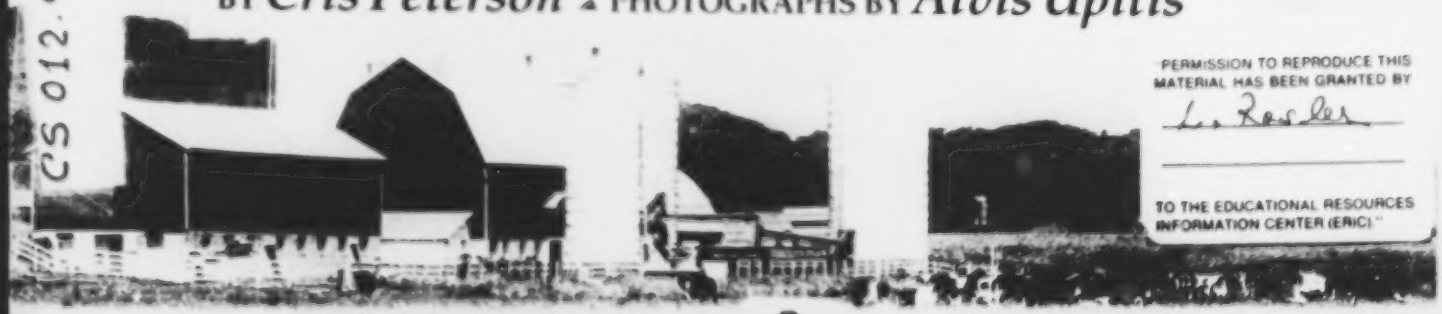
MOZZARELLA'S JOURNEY FROM COW TO PIZZA

ED 413 574

U.S. DEPARTMENT OF EDUCATION
Office of Educational Research and Improvement
EDUCATIONAL RESOURCES INFORMATION CENTER (ERIC)
☑ This document has been reproduced as received from the person or organization originating it.
☐ Minor changes have been made to improve reproduction quality.
• Points of view or opinions stated in this document do not necessarily represent official OERI position or policy.

BY *Cris Peterson* ▲ PHOTOGRAPHS BY *Alvis Upitis*

CS 012 963



PERMISSION TO REPRODUCE THIS MATERIAL HAS BEEN GRANTED BY
L. Bowler
TO THE EDUCATIONAL RESOURCES INFORMATION CENTER (ERIC).

BEST COPY AVAILABLE

$15.95 U. S.
$21.99 Can.

EXTRA CHEESE, PLEASE!

BY *Cris Peterson*
PHOTOGRAPHS BY *Alvis Upitis*

When Cris Peterson's cow Annabelle gives birth to a calf, an amazing process begins. Now Annabelle can produce milk—about 40,000 glasses of milk each year, or enough cheese to top 1,800 pizzas. Alvis Upitis's sparkling photographs document the cheese-making process—starting on the farm where Annabelle's calf is born and milking begins, then moving to the cheese-making plant where the milk is heated and cooled, stirred and swirled, thickened, drained, and sliced—and finally packaged for stores.

Cris Peterson's personal and informative text explains the process in a simple and engaging manner. Mr. Upitis's photographs capture moments on the farm with the cows and the calves and reveal an inside view of the cheese-making process.

A wonderful collaboration—concluding with the author's own recipe for pizza.

3

Extra Cheese, Please!

Extra Cheese, Please!

Mozzarella's Journey from Cow to Pizza

BY *Cris Peterson*

PHOTOGRAPHS BY *Alvis Upitis*

Boyds Mills Press

BEST COPY AVAILABLE

Text copyright © 1994 by Cris Peterson
Photographs copyright © 1994 by Alvis Upitis
All rights reserved

Published by Caroline House • BOYDS MILLS PRESS, INC.
A Highlights Company • 815 Church Street
Honesdale, Pennsylvania 18431
Printed in Mexico

Publisher Cataloging-in-Publication Data
Peterson, Cris. Extra cheese, please! : mozzarella's journey from cow to pizza / by Cris Peterson ; photographs by Alvis Upitis. —1st ed. [32]p. : col. ill. ; cm. Bibliography and glossary included. Summary: When Annabelle gives birth to her calf, she also begins to produce milk. The milk is then processed into cheese, and from the cheese, pizza is made. The light, informative text is accompanied by color photographs. ISBN 1-56397-177-1
1. Dairying—Juvenile literature. 2. Cheese—Juvenile literature. [1. Dairying. 2. Cheese. 3. Cows.]
I. Upitis, Alvis, ill. II. Title. 637 / 219—dc20 1994
Library of Congress Catalog Card Number: 93-70876

First edition, 1994 • Book designed by Alice Lee Groton
The text of this book is set in 16-point Palatino
Distributed by St. Martin's Press

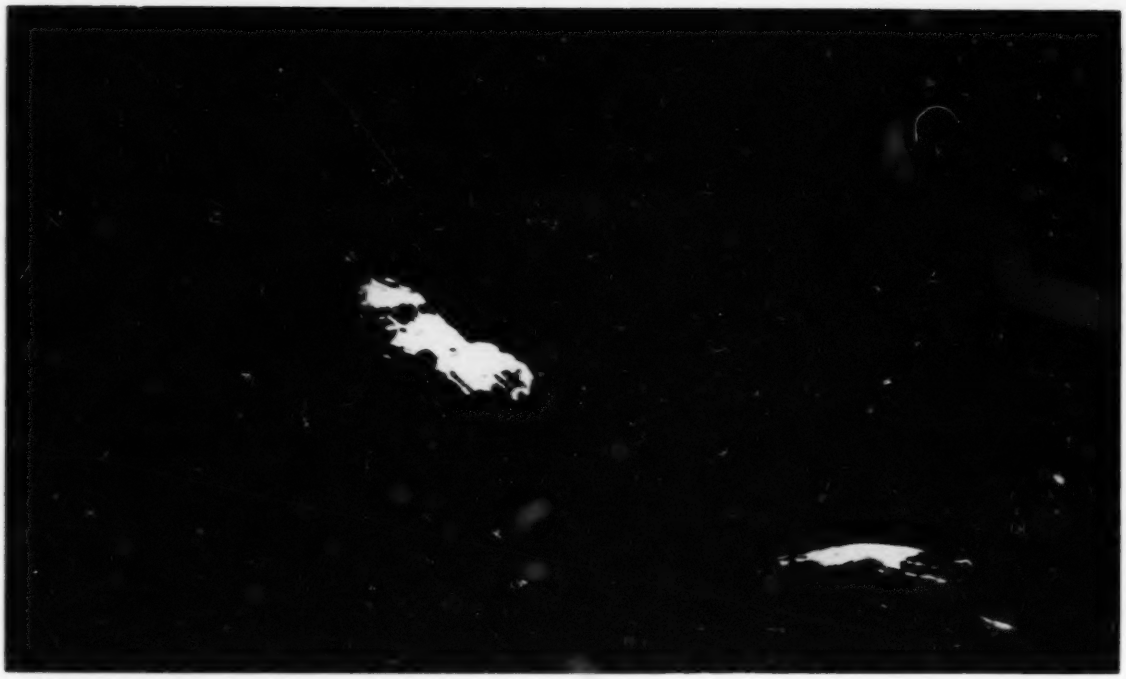
10 9 8 7 6 5

BEST COPY AVAILABLE

to Gary • C.H.P.

BEST COPY AVAILABLE

BEST COPY AVAILABLE



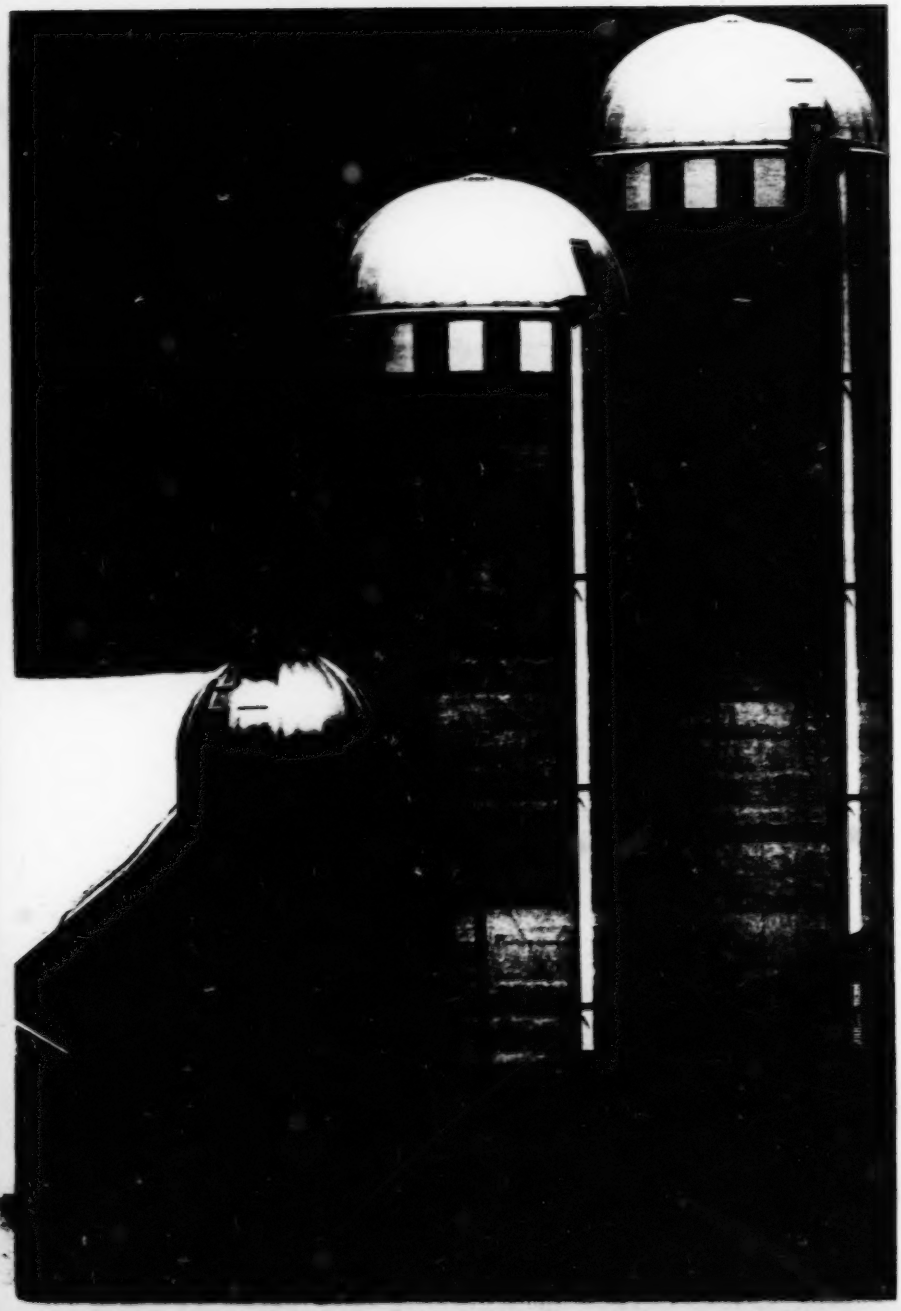
How do you like your pizza? With pepperoni? Sausage? Green pepper and onions? Anchovies? (Yuck!)

No matter what stuff you chop up and pile on, pizza isn't pizza without cheese.

And cheese isn't cheese without milk.

And milk comes from those big, boney bossies on our farm.

BEST COPY AVAILABLE



Our farm rises from the hayfields like a red mountain of buildings and silos.

BEST COPY AVAILABLE

In a nearby pasture, Annabelle is cleaning her newborn calf. Soon we'll let Annabelle into the barn to be milked. Now that she has given birth to a calf, Annabelle can begin to produce milk.

BEST COPY AVAILABLE

Each calf is fed from a bottle. Annabelle produces enough milk to feed twenty calves every day. But on our farm she feeds only one. Her extra milk and the milk from other cows in the herd is hauled to the cheese factory nearby.

BEST COPY AVAILABLE

Annabelle is quite a cow. In one year, she produces 40,000 glasses of milk, enough to make cheese for 1,800 pizzas. If your family ate one pizza a day, it would take you nearly five years to eat that many pizzas.

BEST COPY AVAILABLE

BEST COPY AVAILABLE

To help Annabelle make all that milk, we feed her hay, corn, and soybean meal blended together in a giant mixer. All the good things she needs to eat are measured into the machine and tossed like a huge garden salad.

Annabelle really likes to eat. She chomps down seven tons of feed in a year, enough to fill your bedroom to the ceiling twice.

BEST COPY AVAILABLE

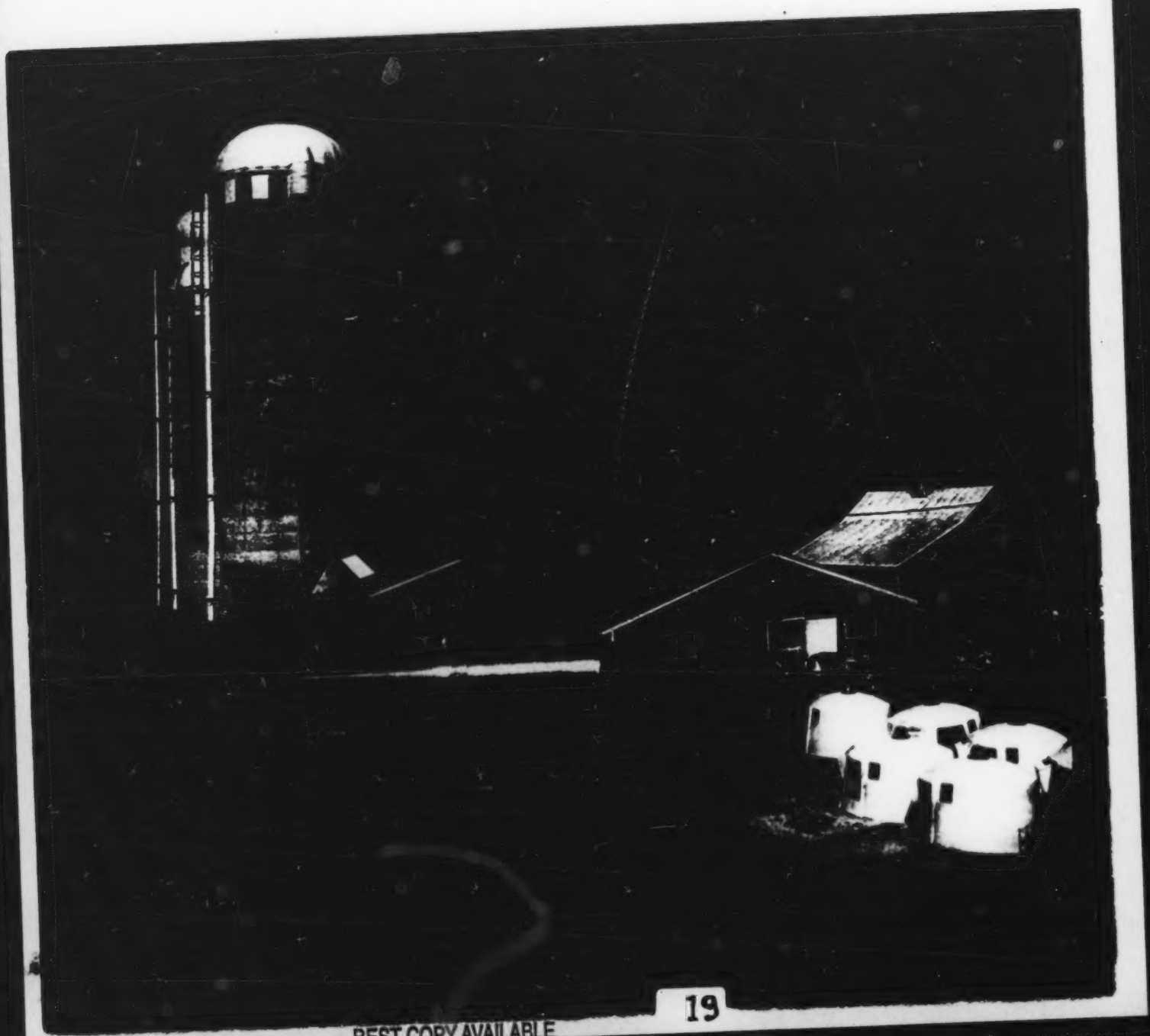
BEST COPY AVAILABLE

Every morning and every night, Annabelle is let into the barn for milking. She likes being milked and happily munches her meal while a machine gently squeezes the milk from her udder. The milk runs through a stainless steel pipe into a cooling tank where it's kept fresh and clean.

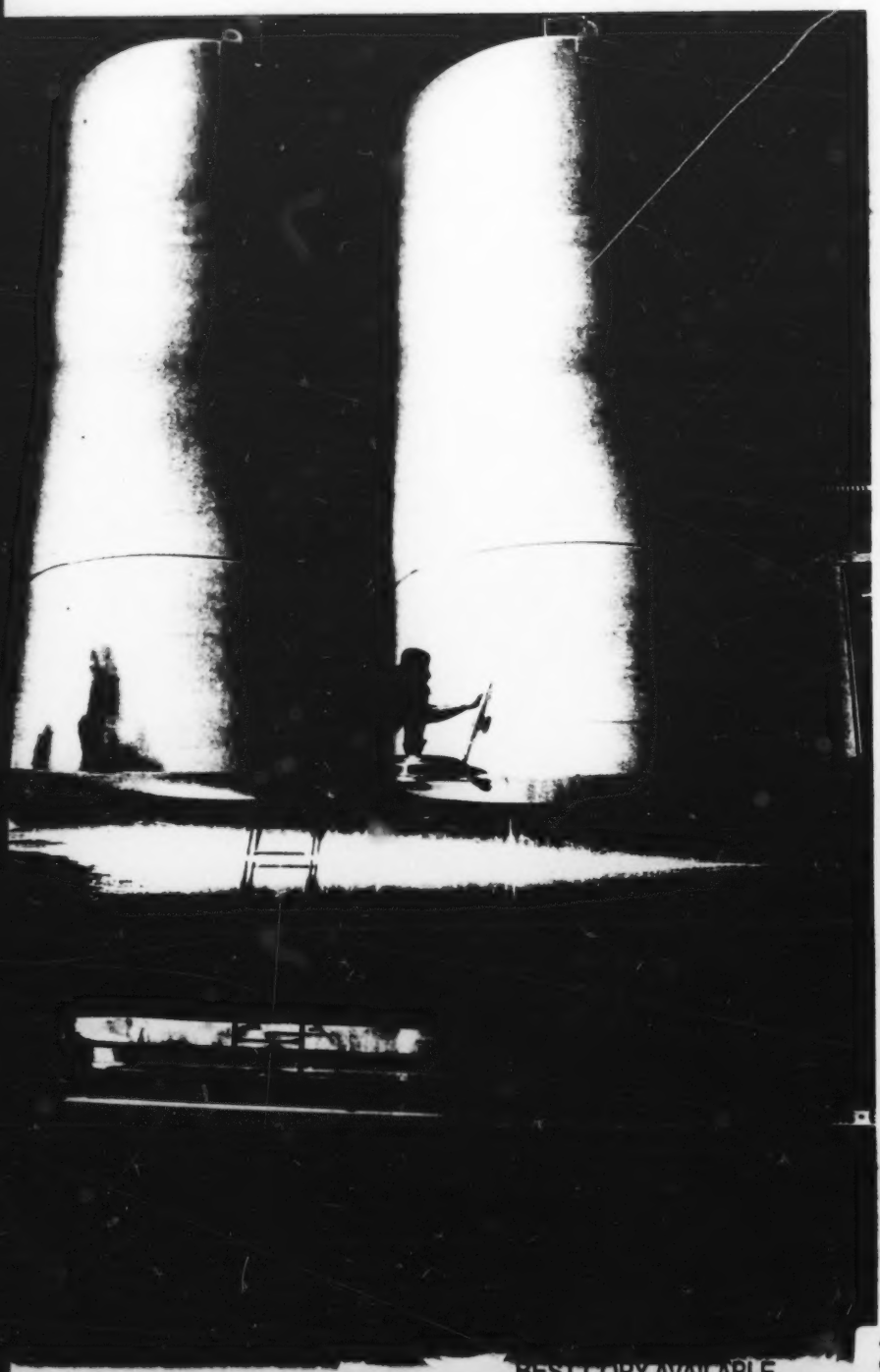
BEST COPY AVAILABLE

Every two days, the milkman backs his tank truck up to the milk house attached to our barn. He dips out a sample of milk to be tested for bacteria, butterfat, and protein. Then he pumps the milk into his truck and hauls it to the cheese factory.

BEST COPY AVAILABLE



BEST COPY AVAILABLE



BEST COPY AVAILABLE

At the factory, his load of fresh milk is pumped into a storage silo. The sample is tested to ensure it is clean and wholesome. Then the milk flows through a pasteurizer that heats it to 165 degrees, killing any harmful bacteria.

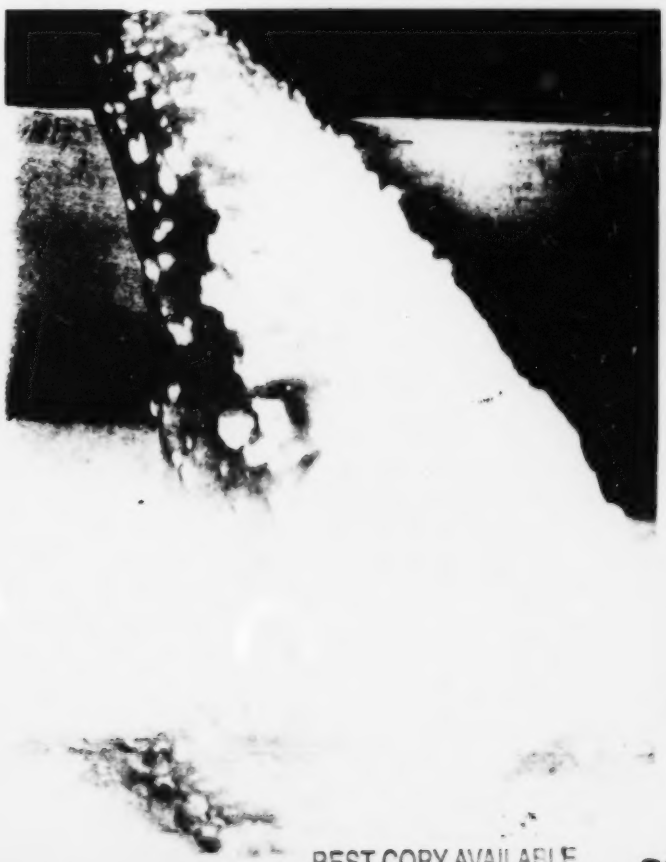
After the milk cools, the cheesemaker pumps it into a stainless steel vat and adds starter culture. Mechanical paddles that look like robot arms stir the starter evenly through the milk.

Then the cheesemaker adds rennet to the vat. Rennet thickens the milk. A soft, custardlike curd begins to form. He lets the milk rest for thirty minutes while the curd is forming.

After the curd forms, special knives in the vat cut the curd into thousands of small cubes. A clear liquid called whey oozes from the cubes.

BEST COPY AVAILABLE

The curds and whey are then pumped into a troughlike tub called a finishing table. The whey drains into the center of the table. The curds look like piles of popcorn as workers shovel them into two long mounds. As they rest on the finishing table, the curds knit into a solid mass.



BEST COPY AVAILABLE

None of Annabelle's milk is wasted. The whey that drains off is pumped into another machine where it is condensed. The concentrated whey is shipped to other food processors and used in candy, ice cream, and bakery goods.

BEST COPY AVAILABLE

The water remaining from that process is hauled to nearby fields. There the nutrients it contains help fertilize the soil that grows the corn and hay Annabelle and the other cows eat.

BEST COPY AVAILABLE

Back at the factory, workers cut the cheese into large slabs that are fed through another machine called a cheese mill. Blades cut the cheese into small pieces again, and they tumble into a mixer filled with hot water. The cheese finally melts into a big shiny mound that looks more like pizza dough than pizza cheese.

BEST COPY AVAILABLE

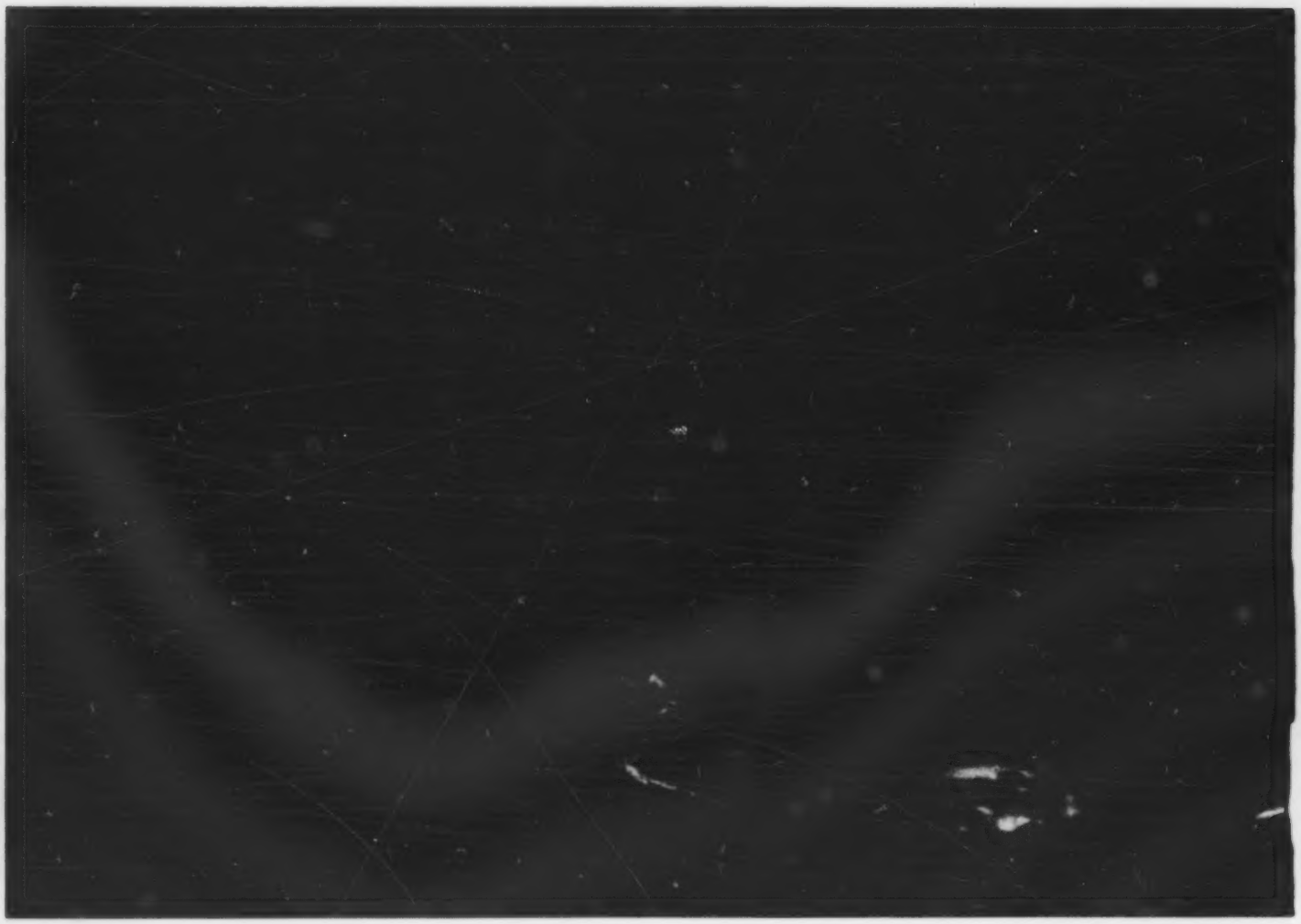
BEST COPY AVAILABLE

The blocks of melted cheese plop into forms to cool, like loaves of bread ready to be baked. Finally, they take a salt brine bath. The bricks of cheese float like overgrown building blocks in a bathtub. This is where the cheese develops its own distinctive, delicious flavor.

BEST COPY AVAILABLE

Finally, the blocks of cheese are cut and wrapped. Boxes of cheese made from Annabelle's milk are shipped to grocery stores and pizza parlors across America.

BEST COPY AVAILABLE



BEST COPY AVAILABLE

Every Friday night on the farm, we make a big, delicious cheese pizza. And just in case you want to try it, I've included the recipe here.

When you pile on the extra cheese—remember Annabelle and her remarkable milk!

FRIDAY NIGHT PIZZA

Crust:
1 tablespoon dry yeast dissolved in
1 cup warm water
Add:
1 tablespoon sugar
1½ teaspoons salt
2 tablespoons vegetable or olive oil
1¼ cups flour
Beat until smooth.
Knead in 2 additional cups flour.
Cover and let rise in a warm place for 1 hour.

Flatten dough on a large, greased cookie sheet. Spread liberally with canned spaghetti or pizza sauce (approximately 1 cup). Cover evenly with 1 pound freshly grated mozzarella cheese. Sprinkle with 2 teaspoons Italian seasoning.

Bake at 375 degrees for 15-20 minutes. Serves 6—with a piece or two left over for breakfast!

GLOSSARY

Bacteria · *tiny organisms that cause milk to sour*

Brine · *very salty water*

Butterfat · *the fat contained in milk*

Condense · *to remove part of the water in a substance*

Curd · *the custardlike substance that forms when milk ferments*

Hay · *clover, alfalfa, or grass that cows eat*

Mozzarella · *mild, white, semi-soft Italian cheese*

Pasteurize · *to expose milk to a high temperature to destroy microorganisms*

Protein · *a basic nutritional requirement for all living things*

Rennet · *a liquid containing enzymes from a calf's stomach*

Silo · *a tall cement structure used to store hay and grain on a farm or milk at a dairy plant*

Soybean meal · *high-protein grain fed to dairy cows*

Starter culture · *a liquid containing acid-forming bacteria that sours milk*

Whey · *the watery substance that separates from milk as cheese is made*

FURTHER READING

CORN BELT HARVEST by Raymond Bial; photographs by the author (Houghton, 1991). A photo-essay that illustrates corn production on the richest farmland in America.

FARMING by Gail Gibbons; illustrated by the author (Holiday House, 1988). A picture book highlighting the activities and special qualities of farm life throughout the year.

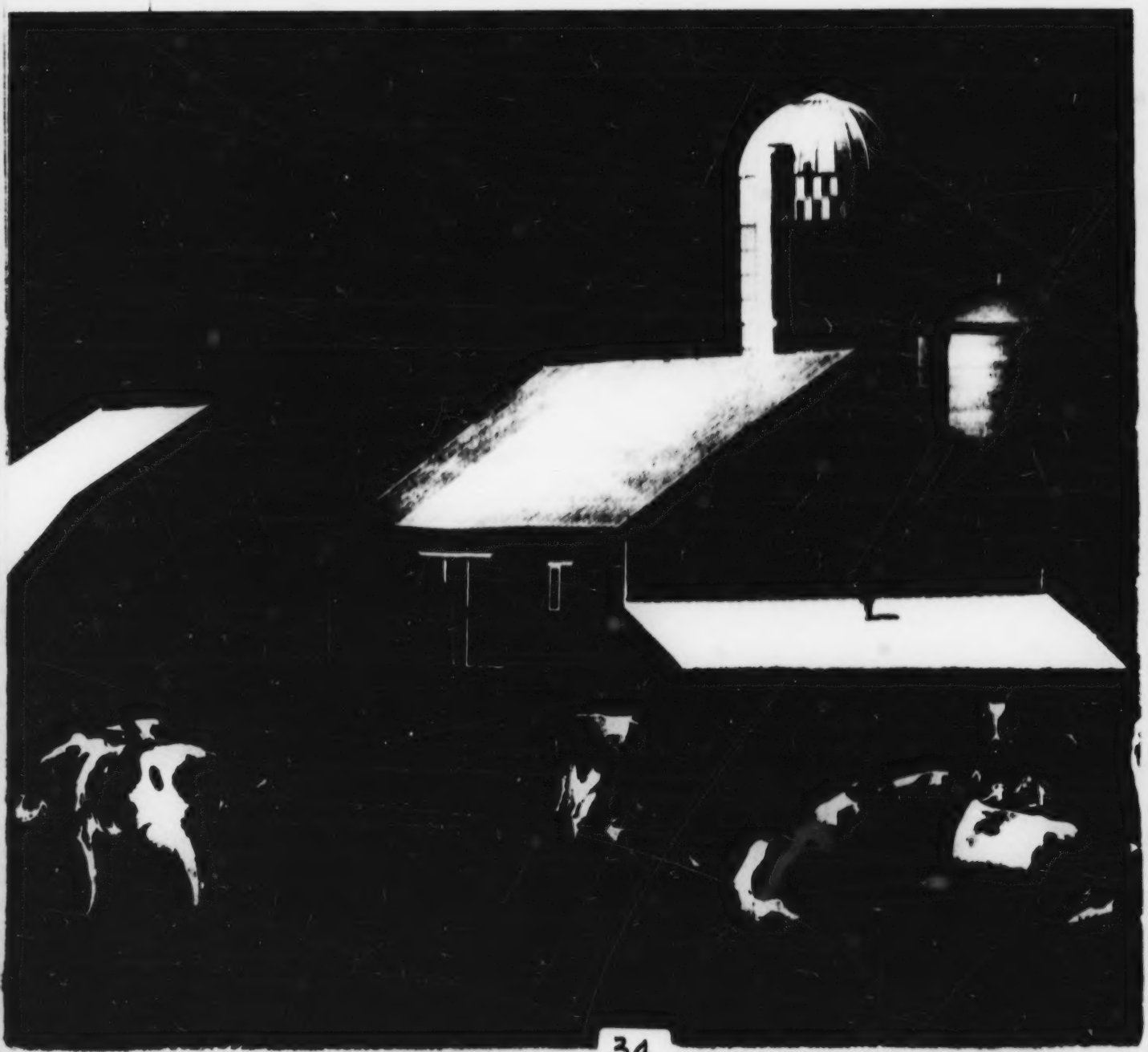
FARMING THE LAND by Jerry Bushey; photographs by the author (Carolrhoda, 1991). A photo-essay that follows farmers and their machines as they plant, cultivate, and harvest large sections of land.

HEARTLAND by Diane Siebert; illustrated by Wendell Minor (HarperCollins, 1989). A lyrical picture-book tribute to the Midwest and its farming.

MILK by Donald Carrick; illustrated by the author (Greenwillow, 1985). The story of milk production from cow to carton for the youngest listeners.

THE MILK MAKERS by Gail Gibbons; illustrated by the author (Macmillan, 1985). The illustrated story of milk production from cow to grocery store.

WHERE FOOD COMES FROM by Dorothy Hinshaw Patent; photographs by William Muñoz (Holiday House, 1992). A photo-essay emphasizing that all food comes from plants or the animals that eat them.



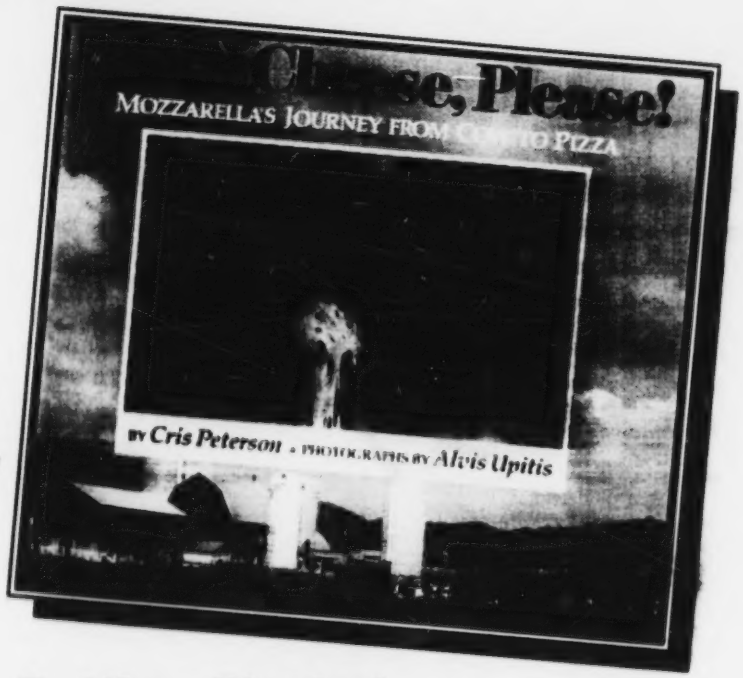
BEST COPY AVAILABLE

CS012963

Extra Cheese, Please!

A TEACHING GUIDE

by Cris Peterson,
with Elizabeth Wolanyk,
Curriculum Specialist,
New York Agriculture in The Classroom
and Sally Craven,
Reading Specialist, Grantsburg Elementary



EXTRA CHEESE, PLEASE! traces Annabelle the dairy cow's milk from the farm to the factory to the top of a Friday night pizza. Most kids in America pick pizza as their favorite food. But few know the wild trip milk takes from the cow to the crust. Photos of the entire process give students a view of modern agricultural production.

Key Words

Help your students become familiar with these dairy farm words:

barn - a large farm building that houses livestock and stores hay or grain.

calf - a newborn or young animal from the cattle family (bovine).

cow - a mature female bovine animal.

factory - a building where food or other goods are processed or manufactured.

farm - land on which crops or livestock are raised.

grain - seed of food plants such as corn, wheat, oats, rye, soybeans.

pasture - grassy ground used to graze livestock.

*See book glossary for more definitions.

Getting Started

Before reading the book, ask students to brainstorm a list of different products that come from dairy cows and write them on the board (milk, ice cream, yogurt, cheese, cottage cheese, whipped cream, butter, sour cream, buttermilk, chocolate milk). It's important to emphasize that all cows produce whole white milk. Other dairy products are processed from the milk.

As a group, examine the cover of the book. The center photo shows kids eating pizza. The surrounding photo of a dairy farm shows cattle and barns.

—How can kids and pizza, cows and barns be related?

—Ask students to think about where milk comes from and how they think cheese is made. Do farmers make cheese? Do grocery stores? Cows? Trucks? Does it come from the moon?

—Where does food come from? Emphasize that all food comes from plants or the animals that eat them. Farms are where food is grown.

Sharing the Book

Read the title and identify Cris Peterson as the author and Alvis Upitis (yoo-PEE-tis) as the photographer of the book.

Read through EXTRA CHEESE, PLEASE! taking time to point out objects in the photos that are mentioned in the text. Students are especially interested in the cows and farm scenes. Share a few of the amazing facts about Annabelle and pizza listed on the bottom left of this page.

Amazing Annabelle

- An average dairy cow weighs 1,400 pounds. To get an idea of how big cows are, share the back photo of the book. Notice how huge Annabelle looks next to a five-year-old. Annabelle weighs as much as 28 fifty-pound first graders.
- A cow makes milk from the food and water she eats. She eats nearly 100 pounds of food and drinks 25-50 gallons of water (about a bathtub full) daily. If people ate like cows, they would eat about 360 hamburgers and drink 400-800 glasses of water a day! Use a graph to illustrate this amazing amount of food.
- Cows spend an average of six hours a day eating and another eight hours ruminating (digesting) or chewing their cuds.
- Americans eat nearly 90 acres or 90 football fields of pizza **every day**.
- One acre of wheat produces enough flour for 2,000 large pizza crusts.

Discussion Prompters and Writing Ideas

—Many children's books about farms focus on "Old MacDonald" with one cow, one pig, and perhaps a horse for plowing the fields. Compare one of the more than ten illustrated versions of *OLD MACDONALD HAD A FARM* with the photos in *EXTRA CHEESE, PLEASE!* How is modern farming different from farming described in the nursery song? How do the farmers in *EXTRA CHEESE, PLEASE!* look different from Old MacDonald? Do the kids on the farm look any different from city kids?

—Write a story about raising a cow in the city. What are some of the problems you'd have? What sort of silly predicaments could your cow get into?

—Write a story about a cow who gave chocolate milk or the chicken who laid square eggs or perhaps the sheep that grew pink polka-dot wool.

—Most farm kids have chores to do each day. In *EXTRA CHEESE, PLEASE!* the children who live on the farm are shown helping feed the cows and calves. Encourage students to write about their home chores and how they might be different from those on the farm.

Do a shared writing exercise in which children suggest ideas and you write down the story behind one of the photographs in the book.

Connections Across the Curriculum

SOCIAL STUDIES

—Set up a Classroom Farm Corner and invite students to bring in things relating to agriculture (toy tractors, photos of farming, seeds, ads for agricultural products, cob of corn, etc.). Have a short discussion period about each day's new objects.

—As a group, brainstorm the kinds of crops and plants youngsters have seen in your state. How many have eaten or used each food? Are there any dairy farms? If so, where are they located?

—Make a list of your state's farm products. Have students draw symbols for various crops and livestock. Tack a large map of your state to a bulletin board so students can place symbols in the appropriate growing areas on the map.

SCIENCE/MATH

—When studying the food chain in science, have students name several different food chains and point out that they all begin with plants. This emphasizes the need for conserving the soil.

—Cheese-making is a complicated process. How many steps does milk take from the cow to the crust? Count the steps in the book. Make a chart of the steps.

—Many farmers grow crops for their livestock and for people to eat. Each plant is grown from a seed. Plant soybean or corn seeds in paper cups. Students can time how many days it takes for the seeds to germinate and grow one inch. You can discuss what conditions are necessary for successful cultivation. When farmers plant their crops, they plant 26,000 corn seeds per acre or 160,000 soybeans per acre. (An acre is approximately the size of a football field.)

HEALTH AND NUTRITION

—Farmers are very concerned about keeping their animals clean, healthy, comfortable, and well fed. Healthy livestock live longer and produce more. Why are these things important to the farmer and to us?

Farmers rely on veterinarians to help keep their animals healthy. Here are three excellent books about large-animal veterinarians that are worth sharing:

MY MOM'S A VET Henry Horenstein (Candlewick)
SAY WOOF! THE DAY OF A COUNTRY VETERINARIAN Gail Gibbons (Macmillan)
LARGE-ANIMAL VETERINARIANS Rod Bellville and Cheryl Walsh Bellville (Carolrhoda)

—Look at a milk carton and see what it tells us about the milk we drink. The milk is pasteurized, homogenized, and fortified. What do those processes accomplish?

—Have students compare the nutritional information on the carton with the nutritional information on a soda can.

BEST COPY AVAILABLE

Culminating Activities and Assessment: Celebrate a Classroom Dairy Day!

—Ask students to bring an empty dairy food carton or wrapper from home. Create a bulletin board of dairy products with a drawing or photo of Annabelle in the center.

—List several kid-favorite foods on the board (pizza, tacos, spaghetti, burgers, hot dogs, etc.). Think about the ingredients of each. Where did they come from? For example, pizza: cheese—cow, sauce—tomatoes, crust—wheat, pepperoni or sausage (beef and pork products)—cows and pigs.

—Get into the reading moooood! A great title for a bulletin board designed to build enthusiasm for books. Put a cow in the center and surround her with book jackets of favorite stories of all kinds.

—Have a cheese-tasting party.

—Make butter using one-pint of whipping cream poured in a one-quart jar. Pass the sealed jar around the classroom. (Note: This takes a little while. Keep shaking jar until a solid clump of butter forms.) While you are churning butter, discuss your students' favorite foods. Do they come from plants or animals? When the butter forms, scoop it out, salt lightly, and spread on crackers.

Additional Resources

Nutrition Education Materials Catalog
National Dairy Council
10255 West Higgins Road - Suite 900
Rosemont, IL 60018-5616
(708) 803-2000

Nutrition Education Catalog
Dairy Council of Wisconsin
999 Oakmont Plaza Drive - Suite 510
Westmont, IL 60559
(800) 325-9121

Dairy Foods Fun Book
Wisconsin Milk Marketing Board
8418 Excelsior Drive
Madison, WI 53717
(608) 836-8820

Recommended Reading List and Teacher's Resource
National Ag in the Classroom Program
Office of the Secretary Room 317A
United States Department of Agriculture
Washington D.C. 20250-2200
(202) 720-5727

—Share a collection of **fun-filled, silly** farm books with students. Then make the books available for individual reading time. A few to look for:

THE COWS ARE GOING TO PARIS David Kirby & Allen Woodman (Boyds Mills Press)
THE COW IN THE KITCHEN retold by Evelyne Johnson (Boyds Mills Press)
THE COW THAT WENT OINK Bernard Most (Harcourt)
NO MOON, NO MILK! Chris Babcock (Crown)
ONE COW MOO MOO David Bennett (Holt)
SUPERMOO! Babette Cole (Putnam)
WHEN COWS COME HOME David L. Harrison (Boyds Mills Press)

(See "Further Reading" in book for additional titles about real farming.)

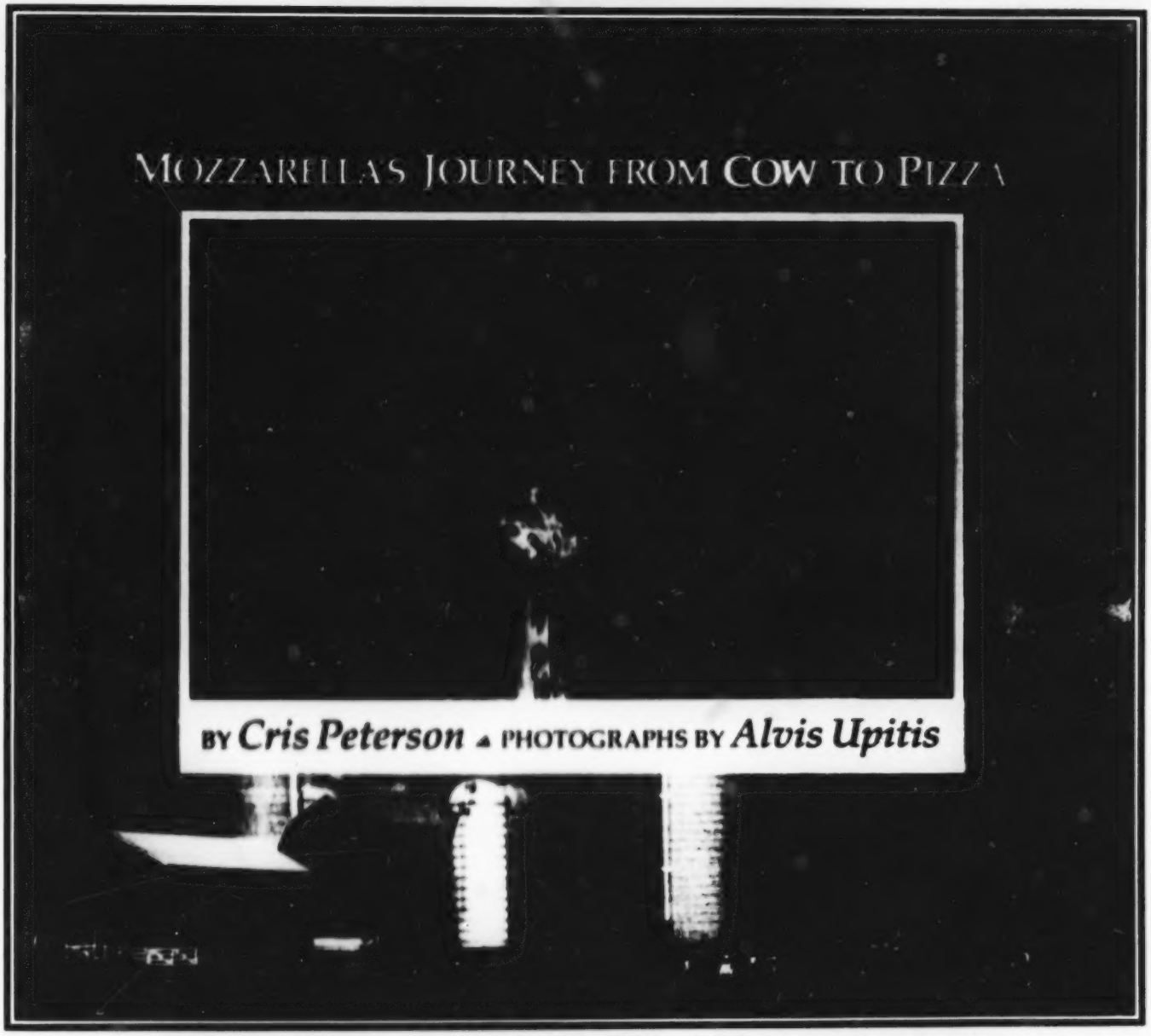
Cris Peterson is a farmer, a writer, a book reviewer, and a lecturer on reading, writing, and farming. She reviews children's books in her nationally syndicated column, "Huckleberry Bookshelf." Cris is very active in her community. She has served as a 4-H leader for eight years and as president of the local historical society for ten years. Cris is a Minneapolis native. She and her husband, Gary, and their children—Ben, Matt, and Caroline—milk 45 Holstein cows on their 300-acre farm in Grantsburg, Wisconsin.

Alvis Upitis's photography has appeared in publications throughout the world, including *Newsweek*, *Time*, *Forbes*, *Money*, and *National Geographic*. He also was one of the 100 photographers whose work was featured in *COUNTRY/USA: 24 Hours in Rural America*. Born in Elmshorn, Germany, Alvis later moved to the United States where he earned his B.A. and M.F.A. degrees. He later served as an associate professor/senior photography instructor for eight years at the Minneapolis College of Art and Design. Alvis, his wife, Lizbeth, and their two children—Andris and Alise—live in Minneapolis, Minnesota.

EXTRA CHEESE, PLEASE! is published by Boyds Mills Press. You can purchase it in your local bookstore or call 1-800-949-7777. For more information about Cris Peterson, Alvis Upitis, and the making of *EXTRA CHEESE, PLEASE!* write to Boyds Mills Press, 815 Church Street, Honesdale, PA 18431, or call the above number.

BEST COPY AVAILABLE

THE BRIDGE



EXTRA CHEESE, PLEASE!

By Cris Peterson
Photographs by Alvis Upitis

In this clear and concisely written book, Cris Peterson outlines the steps of cheesemaking for younger readers—beginning with the moment a calf is born and its mother first gives milk. Alvis Upitis, an internationally known photographer, has documented the process from start to finish.

BEST COPY AVAILABLE

Nonfiction • 32 pages • Ages 4-8
Full-color photographs • $14.95 • ISBN: 1-56397-177-1

Cris Peterson fills a day with more activity than most people do in a week. She's a full-time mom of three children, wife, farmer, writer, book reviewer, and lecturer on reading, writing, and farming. She reviews children's books in her nationally-syndicated column, "Huckleberry Bookshelf." Her article, "New Dining for Dairy Cows," was the Highlights for Children Science Feature of the Year in 1992.

Cris has served as a 4-H leader for eight years and president of the local historical society for ten years. She is co-superintendent of her church's Sunday school, where she teaches a seventh-grade class, directs the junior choir, and sings in the senior choir. She also serves on the board of directors of the community fitness center and the county extension advisory board.

In what spare time she has, Cris enjoys flower gardening, quilting, knitting, and participating in a variety of sports. She's also an avid antiques collector.

Cris is a Minneapolis native. She received a bachelor of science in education degree from the University of Minnesota. She and her husband, Gary, and their children—Ben, Matt, and Caroline—milk 45 Holstein cows on their 300-acre farm in Grantsburg, Wisconsin, which has been in Gary's family since 1877.

KISSING CALVES AND BIRTHING ELEPHANTS: ONE WRITER'S JOURNEY TO A BOOK

by Cris Peterson

Cris Peterson: Preparing to milk the cows.

My writing career began when I gave mouth-to-mouth resuscitation to a newborn calf and I knew I had a good story. The calf lived. The story sold.

In the eight years since that fateful farmyard rescue, I've learned that nothing in farming or publishing is usually that easy. That first story, "Breathless," required a dozen rewrites before it was crafted into something worth reading. And on the farm we've had three years of drought, two cold, wet summers where nothing but quack grass grew very well, and several years when the cost of producing milk was more than the price we were paid for it.

Extra Cheese, Please! grew from an idea I had while attending the 1988 Highlights Foundation Writer's Workshop at Chautauqua Institution. I knew I wanted to help kids understand where their food comes from. Armed with bushels of enthusiasm, truckloads of encouragement, and two beginning writer rules—"write what you know" and "write what you love," I returned to the farm and promptly shelved the idea.

How could a rank beginner like me write a book? I dawdled around for over two years writing other stories and articles until, finally, my friend and very talented photographer, Alvis Upitis, said, "Just write it and we'll see what we can do."

Already a self-proclaimed dairy cow expert, I spent a day at our local cheese factory learning the cheese-making process. I formed the resulting information into a tightly-written, somewhat boring text surrounded by terrific photos showing a REAL farm. Boyds Mills offered us a contract and the gestation of my elephant began.

When I received my advance on royalties, I figured my part in the book production process was completed. I only needed to wait a few months and my first book would be in print. NOT! It takes an elephant two years to give birth to a baby elephant. My book was still in its first trimester.

BEST COPY AVAILABLE

One warm summer day nine months after the book was accepted, my editor, Karen Klockner, called. "I need to see more cows in your text," she said in her gentle, quiet way. More cows? "I need to feel more of a sense of wonder, a more personalized story in your voice that a kid in the city will understand."

I hung up the phone and yelled, "Nuts! I thought I was done with this."

During our conversation she convinced me to try writing the story as a letter to a city kid. The

suggestion worked. An hour later I called her back.

"Karen, I think I've got it," I said, and proceeded to read her the first page of what became *Extra Cheese, Please!*

With Karen's vision and expertise, I wrote a far better text than I thought I was capable of.

My elephant wasn't even close to her due date. From there we began to fill in the photos needed to round out the book. Over several years, Alvis had shot thousands of photos on our farm, but we needed pictures from the factory and of kids eating pizza.

The pizza-eating photos caused the most headaches and a bit of indigestion. To get the cover shot of cheery kids chomping down freshly melted, stringy mozzarella, I cooked SIX pizzas. My family swore off Friday night pizza for a month after that.

Then marketing experts decided the cover kids were too young for the book's target reading level. We started all over again: six more pizzas with two new kids. In this Scandinavian part of Wisconsin, we call that a big Uffda!

Finally, my elephant's due date approached. The text was polished, the photos perfect, the design, trim, and flap copy completed. Exactly twenty-four months after that first letter of acceptance, *Extra Cheese, Please!* arrived at my door. The delivery wouldn't have been accomplished without the collaboration of an inspiring and insightful editor, a brilliant photographer, a gifted designer, and a patient publisher assisting a cow expert who thought she couldn't write a book.

Kissing calves and birthing elephants may be strange ways to approach writing, but here on the farm where the cows are milked every day and calves are born every week, it seems the natural way to do things.

MEET THE PHOTOGRAPHER: ALVIS UPITIS

Alvis Upitis's photography has appeared in publications throughout the world, including *Newsweek, Time, Forbes, Money, and National Geographic*. He also was one of 100 photographers whose work was featured in *COUNTRY/USA: 24 Hours in Rural America*. In a 1990 art show in Riga, Latvia, entitled UPITIS DYNASTY, he displayed work on his father and two uncles.

Born in Elmshorn, Germany, Alvis later moved to the United States, where he received a bachelor of science degree from Rochester Institute of Technology and a masters of fine arts from Utah State University. He served for eight years as an associate professor/senior photography instructor at Minneapolis College of Art and Design.

Aside from taking photographs, Alvis enjoys traveling with his family, playing tennis, and reading. He and his wife, Lizbeth, have two children—Andris and Alise. They live in Minneapolis, Minnesota.

Q: When did you meet Cris Peterson?

A: I met Cris when her 4-H club was selling burning barrels. Our lake house is near the Peterson farm. I had photographically admired it from afar. When we bought the burning barrel, I asked if I might take some photos around one of the most picturesque farms I'd ever seen.

Q: How did you get involved with photographing this book?

A: When I was selected as one of 100 photographers nationwide to shoot for *COUNTRY/USA: 24 Hours in Rural America*, I asked the Petersons if I might follow them around all day to document a day on a dairy farm. In

subsequent discussions, I remarked to Cris that one of the benefits of being a location photographer is seeing so many aspects of the same product. For example, I have shot all aspects of not only farming wheat, but also its transport by rail and barge, trading on the floor of the Chicago Exchange, milling of wheat, baking of bread in commercial bakeries, and finally, the family picnic with bread on the table—maybe even back on the farm! Cris thought I already had important elements on how milk is produced and processed into cheese. She came up with the idea of following milk from the farm, through the cheese plant and onto a family pizza.

Q: With your vast background in news and art-related publications, what interested you in working on a children's book?

A: In watching my own children grow, I was frequently amazed that they often independently came up with the same photo as my choice for the best from a series. Sometimes it was a fairly abstract interpretation. I realized that visually, one need not "talk down" to children. With that assumption, a children's book can be read at many levels.

Q: What sorts of challenges or snags did you meet in doing the photographs?

A: The most difficult challenge in photographing children is that they don't fake emotions. If you want a photo showing fun and joy, saying "cheese" won't give you a believable or convincing shot. You need to set up an environment where the child can actually have fun, and the photographer better be ready to catch it. There may be only one great smile. This problem is multiplied every time you add another person to the scene.

Q: Do you foresee photographing other children's books? Do you have similar projects in mind?

A: Cris and I covered a "Plow Days" get-together near her home. Farmers from around Wisconsin brought various breeds of work horses and hooked them up to wagons, plows, hay rakes, combines, etc. We're looking at a book showing the care and feeding of these magnificent animals and their awesome power.

Cris and Alvis with most of the children who appeared in the book: Front— Jordan Amundson, Britta Anderson, Jens Anderson. Back— Elise Johnson, Nell Amundson, Katie Nelson, Kelcy Johnson, and Caroline Peterson.

FROM THE DESK OF THE EDITOR FOR *EXTRA CHEESE, PLEASE!*: KAREN KLOCKNER

I asked Cris to rewrite *Extra Cheese, Please!* from its original version. Everyone liked the proposal when it came in. All it needed was the added element of enthusiasm. Cris had explained the process of cheesemaking clearly, but she wasn't letting her voice or personality come through. I suggested that she pretend she was writing a letter to someone who had never seen a cow. She rewrote it, and it came out great. Cris is a person with lots of talent and knowledge and a great personality. That combination came through in the rewrite.

WHAT OTHERS HAVE TO SAY ABOUT *EXTRA CHEESE, PLEASE!*

Just where do we get the cheese that makes a pizza so yummy! Through an informative text and color photographs, the reader follows the cheesemaking process. This journey moves from the Wisconsin farm, where Annabelle the cow lives, to the cheese factory. Each stage in the process is simply explained. Technical terms used in the explanations are defined in a glossary. The story concludes with the author's own recipe for pizza. This book would be very useful to a classroom teacher. *Parent Council, Ltd.*

The stunning photographs and clear, engaging text of *Extra Cheese, Please!* combine to show the process of cheesemaking and the natural beauty of our Wisconsin farms. A much-needed introduction to modern dairying for readers of all ages. *Tommy G. Thompson, Governor of Wisconsin.*

BEST COPY AVAILABLE

SEE YOU NEXT TIME!

Cris Peterson and her family milk Annabelle and forty other Holstein cows every day on their dairy farm in Grantsburg, Wisconsin. Her syndicated children's book column, "Huckleberry Bookshelf," appears in newspapers across the country. Ms. Peterson's stories and articles have been published in *Highlights for Children* and other magazines. This is her first children's book.

Alvis Upitis met Cris Peterson when he was photographing her farm for the book *COUNTRY/USA: 24 Hours in Rural America*. Upitis has taught and lectured widely on the subject of photography, and his work has appeared in many national journals. He does advertising and corporate photography for Fortune 500 companies and major advertising agencies and is the founding president of the Minneapolis Chapter of the American Society of Media Photographers.

Jacket photographs © 1994 by Alvis Upitis
Jacket designed by Alice Lee Groton

BOYDS MILLS PRESS
815 Church Street
Honesdale, PA 18431
Printed in Mexico
Distributed by St. Martin's Press
REINFORCED TRADE EDITION

BEST COPY AVAILABLE

Reviewers praise
EXTRA CHEESE, PLEASE

"Engaging from start to finish . . . "

—*American Bookseller*
"Pick of the Lists"

"Clearly written text and many full-color photographs . . . take readers into the barn, onto the tank truck, and through the elaborate process of making cheese at the factory."

—*School Library Journal*

"Appealing color photographs and clear, simple text highlight this introduction to dairying and cheese making. "

—*Booklist*

"Beautifully photographed . . .the best contribution to children's literature featuring an agricultural theme. "

—*Ohio Farmer*

Winner of the 1995
Ohio Farm Bureau Federation Women's Award for Children's Literature

ISBN 1-56397-177-

BEST COPY AVAILABLE